

§ 181.33

available from the Center for Food Safety and Applied Nutrition (HFS-200), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408, are as follows:

(1) In the case of single-use articles having a volume to surface ratio of 10 milliliters or more per square inch of food-contact surface—0.003 milligram/square inch when extracted to equilibrium at 120 °F with food-simulating solvents appropriate to the intended conditions of use.

(2) In the case of single-use articles having a volume to surface ratio of less than 10 milliliters per square inch of food-contact surface—0.3 part per million calculated on the basis of the volume of the container when extracted to equilibrium at 120 °F with food-simulating solvents appropriate to the intended conditions of use.

(3) In the case of repeated-use articles—0.003 milligram/square inch when extracted at a time equivalent to initial batch usage utilizing food-simulating solvents and temperatures appropriate to the intended conditions of use.

The food-simulating solvents shall include, where applicable, distilled water, 8 percent or 50 percent ethanol, 3 percent acetic acid, and either *n*-heptane or an appropriate oil or fat.

(c) Acrylonitrile monomer may present a hazard to health when ingested. Accordingly, any food-contact article containing acrylonitrile copolymers or resins that yield acrylonitrile monomer in excess of that amount provided for in paragraph (b) of this section shall be deemed to be adulterated in violation of section 402 of the Act.

[42 FR 14638, Mar. 15, 1977, as amended at 47 FR 11850, Mar. 19, 1982; 54 FR 24899, June 12, 1989]

§ 181.33 Sodium nitrate and potassium nitrate.

Sodium nitrate and potassium nitrate are subject to prior sanctions issued by the U.S. Department of Agriculture for use as sources of nitrite, with or without sodium or potassium nitrite, in the production of cured red

21 CFR Ch. I (4–1–00 Edition)

meat products and cured poultry products.

[48 FR 1705, Jan. 14, 1983]

§ 181.34 Sodium nitrite and potassium nitrite.

Sodium nitrite and potassium nitrite are subject to prior sanctions issued by the U.S. Department of Agriculture for use as color fixatives and preservative agents, with or without sodium or potassium nitrate, in the curing of red meat and poultry products.

[48 FR 1705, Jan. 14, 1983]

PART 182—SUBSTANCES GENERALLY RECOGNIZED AS SAFE

Subpart A—General Provisions

Sec.

- 182.1 Substances that are generally recognized as safe.
- 182.10 Spices and other natural seasonings and flavorings.
- 182.20 Essential oils, oleoresins (solvent-free), and natural extractives (including distillates).
- 182.40 Natural extractives (solvent-free) used in conjunction with spices, seasonings, and flavorings.
- 182.50 Certain other spices, seasonings, essential oils, oleoresins, and natural extracts.
- 182.60 Synthetic flavoring substances and adjuvants.
- 182.70 Substances migrating from cotton and cotton fabrics used in dry food packaging.
- 182.90 Substances migrating to food from paper and paperboard products.
- 182.99 Adjuvants for pesticide chemicals.

Subpart B—Multiple Purpose GRAS Food Substances

- 182.1045 Glutamic acid.
- 182.1047 Glutamic acid hydrochloride.
- 182.1057 Hydrochloric acid.
- 182.1073 Phosphoric acid.
- 182.1087 Sodium acid pyrophosphate.
- 182.1125 Aluminum sulfate.
- 182.1127 Aluminum ammonium sulfate.
- 182.1129 Aluminum potassium sulfate.
- 182.1131 Aluminum sodium sulfate.
- 182.1180 Caffeine.
- 182.1217 Calcium phosphate.
- 182.1235 Caramel.
- 182.1320 Glycerin.
- 182.1480 Methylcellulose.
- 182.1500 Monoammonium glutamate.
- 182.1516 Monopotassium glutamate.
- 182.1711 Silica aerogel.